

EMANON, LLC
CULINARY INTERVIEW QUESTIONNAIRE
Please answer all the questions to the best of your knowledge.

CANDIDATE NAME: _____

POSITION: _____

HOSPITALITY/SERVICE

1. How do you define "great service?"

2. Which restaurant jobs have you left by choice and why?

3. Which restaurants chose to let you go and why?

4. Of the restaurants you've worked in, which have taught you the most about food?

5. Are you pursuing a long-term career in the restaurant industry? Why or why not?

6. How has your sense of humor been valuable to you in the restaurant business?

7. To help us get to know you better, please rank yourself on a scale of 1-10 (10 being the highest) in each of the following areas:

_____ Wine knowledge	_____ Guest Service	_____ Team player
_____ Friendliness	_____ Sanitation	_____ Food knowledge
_____ Communication	_____ Positive attitude	_____ Dependability

WHAT DO YOU DO IF...

1. ... the Expediter said to put out steak that you felt was not cooked to the proper temperature?

2. ... you realize 10 minutes before the start of the shift that you are out of swiss chard?

3. ... the deep fryer catches fire?

4. ... you realize 15 minutes later than you forgot to start an appetizer?

CULINARY PASSION

1. What is your favorite cook book and why?
2. What is your favorite dish to prepare and why?
3. If you were to open your own restaurant, what kind of restaurant would it be and why?
4. What kitchen gadget or tool can you not live without?
5. What is your favorite wine & why?

CULINARY KNOWLEDGE

1. What are the 5 most important things for a cook to do?
2. What is poaching?
3. What is hollandaise?
4. What is chevre?
5. What does the term "mis en place" mean?
6. What is braising?
7. List how the following food items should be stored from bottom to top:

- | | |
|-------|------------|
| _____ | Beef |
| _____ | Fish |
| _____ | Chicken |
| _____ | Vegetables |

8. List 3 knife cuts: